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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

USDA Hosts Codex Public Meeting on Food Additives

USDA and the Department of Health and Human Services' Food and Drug Administration announced a public meeting to discuss information and receive public comments on agenda items to draft U.S. positions that will be discussed at the 41st Session of the Codex Committee on Food Additives (CCFA) of the Codex Alimentarius Commission, to be held in Shanghai, China.

The meeting will be held February 10 from 1 p.m. to 4 p.m. in the Harvey W. Wiley Federal Building Auditorium (Room 1A003), FDA, 5100 Paint Branch Highway, College Park, Maryland.

For further information about the meeting or to request special accommodations, contact Doreen Chen-Moulec at (202) 205-7760 or Doreen.Chen-Moulec@fsis.usda.gov. Pre-registration is encouraged to expedite entry into the building and its parking area.

FSIS Issues Notice and Directive

On January 28, the Agency issued Notice 08-09, *Sampling of Low Production Volume Raw Ground Beef Establishments for Salmonella and Escherichia Coli O157:H7*.

The purpose of the notice is to provide direction to inspection program personnel on how to submit samples for *Salmonella* and *E. coli* O157:H7 testing for

establishments producing low volumes of raw ground beef. Note that this document notice cancels FSIS Notice 12-08.

FSIS also issued Directive 6240.1, Revision 1, Inspection, Sampling and Disposition of Animals for Tuberculosis on January 29 as a result of an updated Memorandum of Understanding with APHIS regarding the collection and

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Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

European Union

Mexico

Russia

Complete information can be found at www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp.

Kitchen Companion: Your Safe Food Handbook

This food safety handbook contains all the basic information you need to know about food safety ...some old, some new... and all in one place.

To view the handbook, go to www.fsis.usda.gov/PDF/Kitchen_Companion.pdf.



FSIS Notice and Directive ...

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sampling of specimens for the National Tuberculosis Surveillance program.

Therefore, The Agency is revising this directive to modify instructions that inspection program personnel are to follow in the inspection, disposition and sampling of cattle for tuberculosis. This document also

cancels Directive 6240.1, *Bovine Mycobacteriosis Disposition Guideline*, issued November 10, 1994.

To review all FSIS Notices and Directives visit, www.fsis.usda.gov/regulations_&policies/regulations_directives_¬ices/index.asp.

FDA Expands Recall of Peanut Ingredients

On January 28, the Department of Health and Human Services' Food and Drug Administration announced that the Peanut Corporation of America (PCA) expanded its recall to include all peanuts and peanut products processed in its Blakely, Georgia, facility since January 1, 2007.

FSIS is maintaining contact with FDA, and to date, no FSIS products have been impacted. However, Federal establishments that utilize peanuts or peanut products in their meat and poultry products should consider the impact of expanded recall on their HACCP systems.

The PCA products were distributed nationwide to private label food companies, food service industries and industrial users for further processing and may have been reprocessed and relabeled. A complete list of recalled items is available on the FDA Web site at www.accessdata.fda.gov/scripts/peanutbutterrecall/index.cfm.

PCA recalled the products as the result of an FDA investigation into a nationwide *Salmonella* outbreak that has affected more than 500 people. More information is available from the FDA Web site at www.fda.gov/oc/opacom/hottopics/salmonellatyph.html.

FSIS-regulated establishments may contact FSIS' Policy and Program Development Division at 1-800-233-3935. Consumers with food safety questions about meat, poultry and egg products can "Ask Karen," the FSIS virtual representative available 24 hours a day at www.AskKaren.gov. Food safety experts are also at USDA's Meat and Poultry Hotline from 10 a.m. to 4 p.m. Eastern time to answer questions in English and Spanish about safely preparing and cooking foods. The toll-free number is 1-888-MPHotline (1-888-674-6854).

FSIS Offers Super Bowl Tips

Many Super Bowl parties go on for several hours where food will often be left at room temperature and can easily allow bacteria to multiply and cause illness. FSIS offers this food safety guide for the big game.

Personal Foul, Illegal Use of Hands

Clean - Wash hands and surfaces often. Unclean hands are one of the biggest culprits for spreading bacteria.

Blocking

Separate - Don't cross-contaminate. Keep raw meat and poultry apart from cooked foods. The juices from the raw meat can contain harmful bacteria that cross contaminates other foods.

False Start

Cook - A false start in food safety occurs when partially or under cooked food is served. Color is **not** a reliable indicator, use a food thermometer!

Blitz

Chill - Leftovers? Refrigerate or freeze food promptly.

Upon Further Review

You can also be sure that you are making the right call by calling USDA's Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854).

Comment Period Extended for Draft Risk Assessment for Highly Pathogenic Avian Influenza

FSIS is extending the comment period for a draft quantitative food safety risk assessment for highly pathogenic Avian Influenza (HPAI) for an additional 30 days to March 4.

FSIS intends to review and evaluate all public comments and make modifications to the assessment as appropriate. The draft risk assessment is available on FSIS' Web site at www.fsis.usda.gov/Science/Risk_Assessments/index.asp.

Comments can be sent to the Docket Clerk, U.S. Department

of Agriculture-FSIS, 1400 Independence Avenue S.W., South Building Room 2534, Washington, D.C. Submissions may also be received through the Federal eRulemaking Portal at www.regulations.gov.

All submissions received must reference the Food Safety and Inspection Service and include docket number FSIS-2007-0001.

For further details on the risk assessment, contact Neal J. Golden, Office of Public Health Science, at (202) 690-6419 or at Neal.Golden@fsis.usda.gov.

FSIS Offers "How To" Workshops for Small and Very Small Plants

Since 2006, FSIS' Center for Learning has hosted various outreach sessions to review basic regulatory principles with small and very small plant owners and operators to provide them with information to enhance the design and implementation of their food safety systems.

The Agency now offers a series of "how to" workshops to provide practical tools and methods for proper application and compliance.

These outreach workshops will cover various information on Specified Risk Materials (SRMs), developing controls for *Salmonella* and *Campylobacter*; establishing effective sanitation practices, developing food defense plans, ensuring humane handling of livestock and conducting product recalls.

Visit www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp to register for a workshop. Individuals may also

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What Are Egg Products?

The term “egg products” refers to eggs that are removed from their shells for processing. The processing of egg products includes breaking eggs, filtering, mixing, stabilizing, blending, pasteurizing, cooling, freezing or drying and packaging.

Safe storage and handling is necessary for all egg products to prevent bacterial contamination. Here are some recommendations from USDA:

You can store frozen and unopened egg products for up to one year. Check to be sure your freezer is set at 0 °F or lower. After thawing, do not refreeze.

Thaw frozen egg products in the refrigerator or under cold running water. Do not thaw on the counter.

If the container for liquid products bears a “use-by” date, observe it. Follow the storage and handling instructions provided by the manufacturer.

Check out other suggestions about the safe handling and storage of egg products through FSIS’ facts sheets at www.fsis.usda.gov/Fact_Sheets/Egg_Products_and_Food_Safety/index.asp.

“How to” Workshops ...

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register by phone at 1-800-336-3747. Pre-registration is not required but it is highly encouraged.

February 5 - Chicago, Illinois 1:00 p.m. - 6:00 p.m. Hilton Chicago 720 South Michigan Avenue (SRMs)	February 7 - Atlanta, Georgia 8:00 a.m. - 1:00 p.m. Doubletree Hotel Atlanta Northwest-Marietta 2055 South Park Place (Food Defense Plans)
February 14 - Dallas, Texas 8:00 a.m. - 1:00 p.m. Crowne Plaza Suites-Dallas Park Central 7800 Alpha Road (Sanitation)	February 17 - Omaha, Nebraska 7:00 a.m. - 12:00 p.m. Embassy Suites Omaha Downtown/Old Market 555 South 10th Street (SRMs)
February 18 - Jackson, Mississippi 7:00 a.m. - 12:00 p.m. Holiday Inn Hotel & Suites Jackson-Coliseum 310 Greymont Avenue (Developing Controls)	February 20 - Des Moines, Iowa 1:00 p.m. - 6:00 p.m. Renaissance Savery Hotel 401 Locust Street (Sanitation)
February 21 - Des Moines, Iowa 8:00 a.m. - 1:00 p.m. Renaissance Savery Hotel 401 Locust Street (Recalls)	

FSIS to Hold Regulatory Education Workshops

On February 18 and 19, FSIS will hold regulatory education workshops in Pennsylvania and Kentucky for owners and operators of small and very small plants.

The workshops will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance

standards, sanitation standard operating procedures, rules of practice, food defense strategies, *Escherichia coli* O157:H7, and the following notices:

- 65-07, *Notice of Reassessment for Escherichia coli O157: H7 Control and Completion of a Checklist for all Beef Operations;*

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Update on FSIS testing for *E. coli* O157:H7

In June 2008, FSIS began to offer weekly updates of *E. coli* testing data through the *FSIS Constituent Update*. The Agency regularly samples raw beef from establishments and tests for the presence of *E. coli* O157:H7 at its laboratories.

The weekly update featured a table to illustrate year-to-date information for 2007 and 2008 for raw ground beef and raw ground beef components.

FSIS began posting testing results in January 2009 for *E. coli* O157:H7 on the Agency's Web site instead of in the *FSIS Constituent Update*.

Go to www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp to find FSIS testing results for *E. coli* O157:H7 in raw ground beef sampling programs.

Regulatory Education Workshops ...

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- 66-07, *Multiple Follow-Up Sampling After FSIS Positive Escherichia coli O157:H7 Results*; and
- 68-07, *Routine Sampling and Testing of Raw Ground Beef Components Other Than Trim and Imported Raw Ground Beef Components for Escherichia coli O157:H7*.

The February 18 session will be held at the North Londonderry Township Office Building, 655 East Ridge Road, Palmyra,

Pennsylvania. The February 19 session will be held at the Good Barn (University of Kentucky campus), 1451 University Drive, Lexington, Kentucky. The workshops will be held from 10 a.m. to 12 p.m. at each location.

Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Registration_Regulatory_Ed_Sessions/index.asp. Pre-registration is encouraged, but not required.